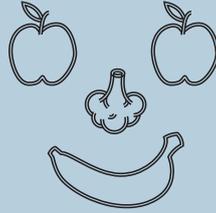


CHEVAL



UN GLOBAL
COMPACT
– COMMUNICATION
ON PROGRESS,
MAY 2022

BLANC



WELCOME TO THE 2021/22 EDITION OF OUR COMMUNICATION ON PROGRESS (COP).

I am pleased to confirm that Cheval Blanc Kantiner A/S continues to support the Ten Principles of The United Nations Global Compact in Human Rights, Labour, Environment and Anti-Corruption.

The need to deal with issues related to the four areas has only increased. As a corporation, we must act and stand by our responsibilities towards people and the planet. We see no discrepancy between pursuing our business goals and committing to values of humanity, health, and climate action. In fact, we believe it goes hand in hand.

All over the world, we still see the COVID 19 pandemic's impact on societies, and with the war in Ukraine, the crisis in the world continues. Human lives and businesses, in general, are under tremendous pressure. Unfortunately, many communities have been and are still suffering from loss of human life and increased cost of living, while businesses are struggling to get back to normal after the covid years. It is no secret that our line of business is significantly affected by the increasing food prices and the uncertainty in general. So, focusing on long-term sustainability in our business model stays as crucial as ever.

And our strategy to do business responsibly and work towards implementing the SDGs and the principles of the UN Global Compact has never been more critical.

With the war in Ukraine, 2022 will be a sad year to remember. Nonetheless, we will continue our work concerning our responsibilities and how we conduct our business more sustainably.

Claus Tingstrøm
CEO



Claus Tingstrøm
CEO

CHEVAL KANTINER BLANC



About Cheval Blanc Kantiner

Cheval Blanc Kantiner was founded in 1994 by professionals with in-depth experience in the restaurant industry. We are specialists in canteen operation, and we operate 90 canteens through-out Denmark within the private, public and public-private sectors.

400 employees are daily serving lunch for approximately 23,000 people in Denmark. In 2018, Cheval Blanc Servicerestauranter and Claus Tingstrøm were merged and are now owned by Italian caterer Camst International s.r.l. (80%) and Claus Tingstrøm Holding (20%).

Member of Danish Service Industry Employers' Association

Cheval Blanc Kantiner A/S is a Danish Service Industry Employers' Association SBA member. This membership means that we meet all the requirements of the Service Standard, which is a guarantee marking awarded only to members of the Danish Service Industry Employers' Association. We meet the industry's most stringent requirements regarding financial certificates, quality level, environmental considerations, working environment, human resources, education and subcontractors. Danish Standard continuously monitors compliance with all requirements.





THE SUSTAINABLE DEVELOPMENT GOALS



Cheval Blanc Kantiner A/S takes a clear stand on social responsibility and sustainability. We assure our employees, guests, suppliers, partners and customers that we always strive to make the most sustainable choices and decisions possible. We continually work to strengthen our position in taking care of the climate, making environmentally conscious decisions in our production, and providing sustainable work conditions.

We joined the UN Global Compact in 2011 with a promise to deliver on and commit to the Ten Principles of The United Nations Global Compact.

In 2021 our main focus was on the following:

- Measuring our CO₂ footprint from the meat consumption in our canteens and working with the data to reduce emissions.
- Working on developing our strategic partnership with our 100% organic supplier Aarstiderne.
- More responsible production, by educating our staff on how to use more greens and beans instead of meat
- Making The Sustainable Development Goals (SDGs) familiar to our employees through courses, so they understand how their everyday work supports our efforts in working within the framework of the SDGs.

Our overall CSR strategy includes the Sustainable Development Goals – especially the goals of:

- Responsible Consumption and Production
- Climate Action
- Partnerships for the Goals
- Good Health and Well-being
- Quality Education



SDG	Commitments
Good Health and Well-Being	The food we produce for our canteen guests complies with the recommendations of the Danish Veterinary and Food Administration. We also educate our staff on stress management.
Quality Education	Our employees receive a unique training program, Gatsronaut. We review and update the pro-gram annually to follow the latest research and knowledge about sustainable cooking.
Life on Land	As a part of our plan to enhance strategic partnerships, we have cooperated closely with Aarstiderne. This partner possesses excellent insights into how we can use the best vegetables and fruits in our canteens in compliance with the SDGs. And how we can increase the use of vegetables and beans.
Responsible Consumption and Production	We work with initiatives that reduce food waste, better manage available resources and increase the number of organic commodities used. We practice responsible consumption through our concept “Gastronomic Compass”, based on the daily use of basic commodities in production.
Climate Action	Two of our five canteens in Denmark have the Nordic Swan Ecolabel. These canteens have made great efforts to reduce the environmental impact of cooking. They live up to strict requirements for energy saving, waste recycling and the use of a certain proportion of organic commodities. Furthermore, they inspire our remaining canteens and other parts of the industry.
Life below water	We always use responsibly sourced fish in the dishes we serve to our guests and customers. We use WWF’s “red list” of the sustainable seafood guide - overview of endangered species - as our compass for seafood purchases.
Partnerships for the Goals	Our partners must comply with current legislation and conventions for a sustainable future. We discuss quality, transport, seasonality and sustainability with our suppliers. As mentioned earlier, we also focus on strategic partnerships that can enhance our performance regarding the SDGs.
Decent work and economic growth	Sustainable, inclusive economic growth is critical to our business and society. We believe that decent work and economic growth increase employment opportunities (especially for youth) and reduce informal employment. Further inclusive economic growth promotes safe and secure working environments, so we have chosen to work closely with SDG number eight, Decent Work and Economic Growth. Many of our employees work in high-risk areas, and we have always invested in making our staff’s working conditions as safe as possible. These investments include necessary equipment and an injury reporting system to minimise these in all aspects of our business. Furthermore, many of our suppliers’ locations are in countries where the employees are exposed to undue risks in their workplaces. We feel that it is essential that we buy ethical and as ecological as possible to undermine the risk of people working with pesticides. These goals are fundamental for Cheval Blanc. We will unfold some of their essential elements below.

These goals are of tremendous value to Cheval Blanc Kantiner and therefore in the following some of the most important elements will be elaborated.

HUMAN RIGHTS AND LABOUR RIGHTS



GOOD HEALTH AND WELL-BEING

We acknowledge our massive responsibility towards our employees and the people our business is related to. We produce and serve more than 116 million meals a day. Providing our guests and customers with healthy meals during the day impacts people's health and well-being.

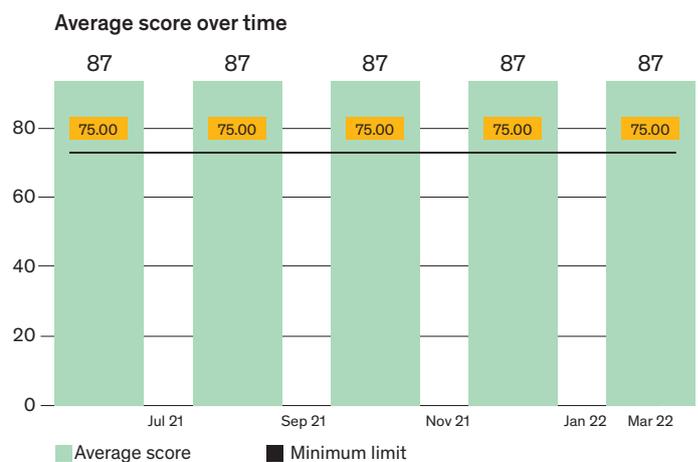
We believe that our responsibilities not only concern the meals we provide during working hours in the canteens but also the information on the benefits of a healthy diet. We impact the food culture greatly, especially when we introduce our guests to healthy meals and show new ways to prepare green and sustainable products. We try to inspire our guests to bring home healthy eating habits. We believe that our meals contribute to better nutrition choices and better health and that the outcome is more than just well-being. It increases the ability to perform and think clearer, producing better results at work.

Some of the commodities we use in the meals come from countries with other standards than we know from Denmark. Therefore all our suppliers must sign our Code of Conduct to ensure that they understand and adhere to the principles of the UN Global Compact and our strict business ethics. At our locations, we work with identifying, assessing, and reducing risks and prevention of potential accidents, injuries, and occupational illness at the workplace, which is in line with the group identity.

We cannot stress enough the importance of the health and well-being of our employees. And we are proud of having introduced an employee satisfaction survey where we measure well-being every three months.

We have also introduced a whistleblower scheme, which is a safe way of informing management about problems in the company.

Below, you will find the average satisfaction rate for 2021.



QUALITY EDUCATION

Our employees get continuous training through our unique program Gastronaut Academy. We update the program annually to offer our employees the best courses in cooking, the latest food trends and health, management, stress, food waste reduction, production planning and accounting. In 2021 we, yet again, focused our efforts on plant-based food and the cultivation of umami in green meals. We want our employees to take part and be responsible for their position at Cheval Blanc and strengthen their professional pride and passion for cooking with more greens in the canteens. We continue this mission in 2022 by introducing several webinars and working on podcasts to reach all staff, even in a crisis like the Covid-19 pandemic.



ENVIRONMENT

RESPONSIBLE CONSUMPTION AND PRODUCTION

At Cheval Blanc Kantiner, we work with initiatives that reduce food waste, better manage available resources and increase organic commodities use. We practice responsible consumption through our Gastronomic Compass - the concept highlighting the importance of the basic commodities used in daily production. Our employees must have a basic knowledge of the commodities and their selection principles. We will continue to increase the use of seasonally available products in our meals – and we prefer to use locally produced greens and meat products as much as possible. When we use basic commodities produced in countries outside Denmark, they must be in season and grown on open fields instead of greenhouses, so we have the lowest CO₂ emission from the cultivation.

REDUCE FOOD WASTE

We have spent a lot of time figuring out where we have the most significant impact on the different SDGs, so we know that we leave a much lower carbon footprint by initiating projects to minimise food waste. Therefore, we have been working for many years to ensure improvements in this area. During last year's covid lockdown, we had a closer look at how plating dishes could support food waste reduction.

In the future, we will minimise food waste in our canteens by plating most of the dishes and working with data collected from food waste monitoring. This way, we can show our clients that we can significantly reduce food waste by plating and serving a smaller selection of dishes.

We are going to work with food waste next year by:

- introducing a new app-based system for measuring food waste
- educating our canteen guests through information campaigns on food waste reduction
- developing new concepts for our clients, focusing on the benefits a smaller selection and plating have on food waste reduction
- collaborating with Daka ReFood, which collects and recycles food waste and used cooking oil. The collected food waste becomes biogas, a green and CO₂-friendly alternative to incineration.

ORGANIC FOOD

In 2022 we continuously strive to acquire the Organic Cuisine Label for all our canteens. We want 80% of our canteens as a minimum to have the organic Bronze Label, which means that 30 and 60% of the products in the canteen are organic.

In 2021, all the offers we prepared for our new customers were at least at the Silver Label level. Unfortunately, not all new customers have accepted the task of obtaining this minimum standard for their canteens. It is due to the pandemic-related struggles many businesses are facing. Many of our customers are highly cautious about additional costs.

In the light of rising food prices, we expect this tendency to continue. We see our task as one of finding ways to secure the high level of basic organic commodities in our production as this enables us to keep our focus on the environment and the climate crisis. We will work closely with our suppliers to find ways of buying organic, even in these challenging times.



LOCAL SUPPLIERS AND PARTNERSHIPS

CLIMATE MONITOR FOR GREENER MEALS

One of the keys to a sustainable business is to ensure close collaboration and partnerships with locally-based food suppliers. At Cheval Blanc Kantiner A/S, we have a no air transport policy, and we aim to source all our ingredients locally. Avoiding long-distance transportation saves energy and prevents waste.

In 2019, we launched a collaboration with the organic food producer Aarstiderne A/S. Every quarter, Aarstiderne A/S measures the carbon footprint of their commodities and implements new eco-friendly initiatives in every part of their business. Aarstiderne supplies fruit and vegetables to our canteens.

Our partnership with Aarstiderne shines through different areas of our business. They help us educate our staff on green dishes, basic commodities and new trends within the plant-based kitchen and product development.

CLIMATE ACTION

Two of our canteens in Denmark have the Nordic Swan Eco-label. These canteens have gone to lengths to reduce the environmental impact of cooking. They live up to high standards for energy saving and waste recycling. They also use a certain proportion of organic commodities. When we contract a new canteen, we offer the customer a green innovation check and help them integrate more sustainable energy solutions and energy saving. Furthermore, we only use Eco-friendly labelled cleaning products in our canteens.

CLIMATE MONITOR FOR GREENER MEALS

Meat and dairy consumption accounts for approximately 15% of global greenhouse gas emissions, which lead to climate change. As food producer and supplier, Cheval Blanc Kantiner has a responsibility to work toward reducing CO₂ emissions and the negative impact it has on people and the planet. Our new climate monitoring tool measures the CO₂ footprint caused by meat consumption, which is one of the most contaminating foods consumed in traditional cuisines across the globe. By changing the types of meat we eat, we can create a 40% reduction in our carbon footprint.

In 2021 our goal was to reduce carbon footprint by 25% across our canteens.

To succeed with our mission, we needed to educate our employees and engage our customers, suppliers, business partners, and canteen guests.

As the first in the canteen business, we developed a CO₂ calculator for estimating the CO₂ footprint from the meat consumed in our canteens. Our meat suppliers provide the numbers of kilos used in each canteen, and the calculator has the information about different meat types and their respective carbon footprints. The values range from a light to a heavy impact. Our head chefs can follow their carbon footprint month by month and work on their menus to further reduce it.

We have created courses and webinars to educate our employees on switching from meat to plant-based meals. We maintain a continuous dialogue with our customers to ensure that we make the most climate-friendly decisions within our collaboration.

Furthermore, we are developing an app which guides our customers toward more climate-friendly food choices. We see the app as an essential tool to create sustainability awareness among our customers, employees, and consumers, who we want to help make better informed and more sustainable food choices. With this initiative, we believe that we can contribute to a general change of attitude and culture in our eating habits.

We evaluated the first year of CO₂ monitoring from our canteens in June and December.

Due to Covid-19 and the many lockdowns in our canteens, the data is insufficient to set clear goals for 2022. Instead, we have decided to measure another year where we are back to normal, and our baseline will be more accurate.

Conclusions from the 2021 measuring:

We see a carbon footprint reduction of 28%, which corresponds to approximately 7.2 tons of meat less than in the baseline period in 2019.

But the lower meat use was likely caused by lower activity in general. Because of that, the numbers are inaccurate. The fact that we lowered our emissions is a good thing. However, we need data from our usual outside-of-pandemic activity.

Therefore we want to measure another year to get sufficient data to set goals for 2023.

We are also developing a Power BI system, where information flows directly from our suppliers into the CO₂ calculator, so we secure the validity of the data in the future.

Our procedure for reducing carbon footprint looks as follows:

- Baseline measuring in 2022 - tracking our carbon footprint from meat.
- Evaluation of collected data at the end of 2022.
- Setting goals for 2023.
- Informing consumers and clients about the benefits of choosing a more plant-based diet.
- Lowering emissions from meat in the meals is part of our new head chef academy.

PACKAGING

Disposable packaging for foods is practical, and it helps the food stay fresh for a longer time, but it also contaminates the environment and depletes the Earth's resources. At the beginning of the pandemic, our use of disposable packaging was a significant concern. Still, as we started to work toward reducing our CO₂ emissions, we have been able to improve this part of our sustainable efforts. We quickly proved to our customers that it was equally safe to use regular plates and cutlery. And we stopped using single-use plastic in most of our canteens during the second lockdown.

We still use single-use plastic for the takeaway meals that our customers bring home for dinner.

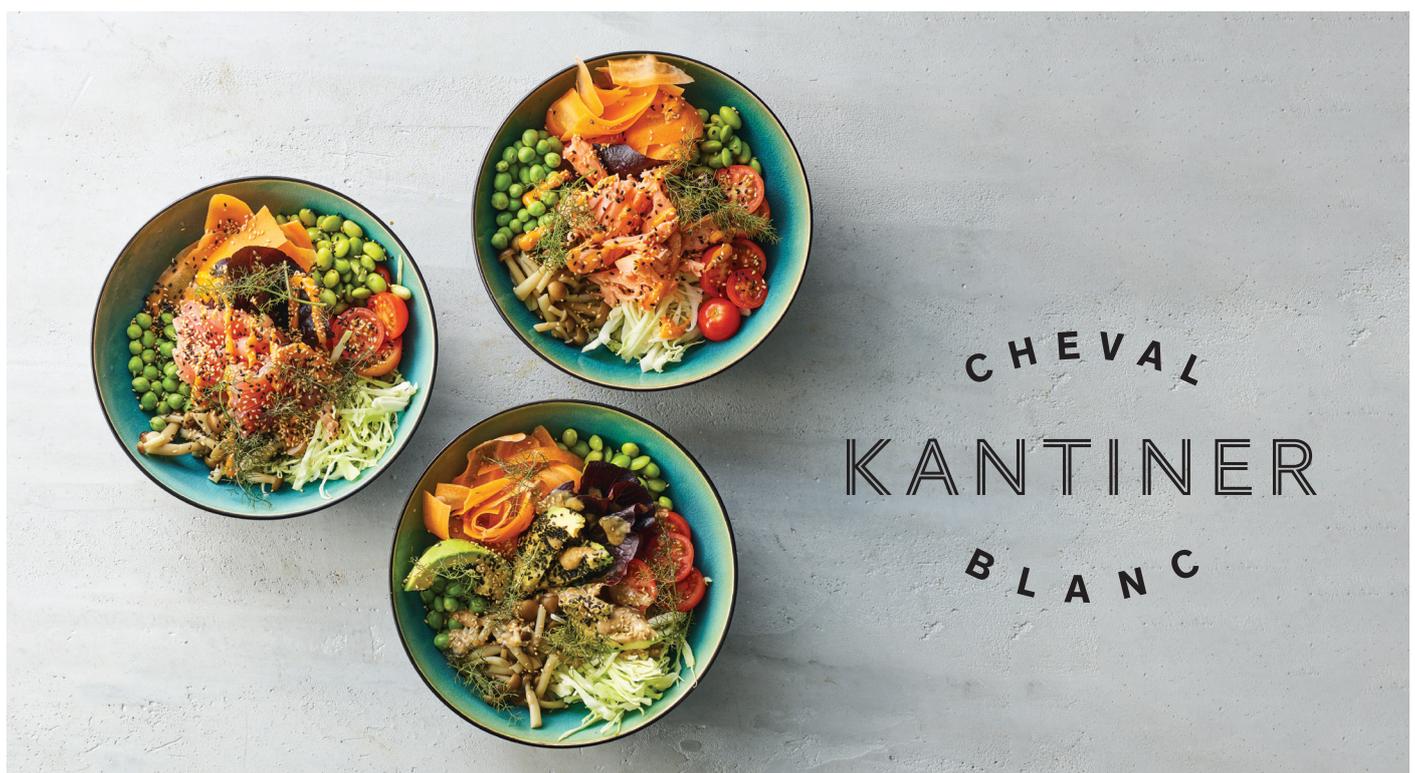
Today, we use food boxes where 70-100% of the food box consists of recycled plastic. We continuously strive to keep up with the development and innovations in packaging that efficiently preserves the food. We always seek the market for sustainable alternatives and follow the plastic regulations.

ANTI-CORRUPTION

Cheval Blanc Kantiner's policy and core values follow national and international laws at all levels of our organisation. We also comply with all internationally recognized standards.

Cheval Blanc Kantiner A/S does not trade with suppliers of goods or services if they breach the Anti-Bribery guidelines under the UN Global Compact and Code of Conduct. Bribery or corruption in any form is unacceptable.

We have not experienced or been informed of any violations or misconduct. We will continue to focus on this matter, and management will continue to educate employees about our Code of Conduct and our zero-tolerance for corruption.



KEY TARGETS FOR 2022

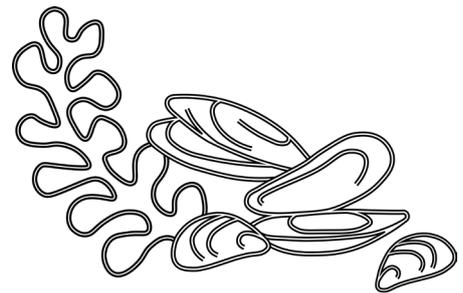
- Develop a Dashboard to get live data on a range of our sustainability goals.
- 80% of our canteens must at least be certified with the organic Bronze Label, indicating 30-60% organic products in the canteen.
- 90% of all our canteens will get organic vegetables and fruit from Aarstiderne A/S.
- We pack all our takeaway in sustainable packaging.
- All our canteens implement the new food waste measuring system, and we make a new baseline for reduction based on our new concept of serving plated meals instead of buffets.

We measure:

- Waste from production
- Buffet/single plate waste
- We measure the amount of plant-based and animal commodities used in all of Cheval Blanc to get insights for our strategy towards 80/20.
- Reduce our meat-based carbon footprint by 20% in at least half of our canteens.

Our approach is as follows:

- Baseline measuring – tracking our carbon footprint of meat.
- 80% of our staff must attend at least one course in sustainable cooking.



CHEVAL



BLANC